
LA FENICE

• LUNCH •

\$28

Plus Taxes & Gratuity

APPETIZER

RADICCHIO E ARUGULA 

With Belgian Endive, Feta Cheese, Balsamic Vinaigrette

PROSCIUTTO DI PARMA

Imported Italian Prosciutto, Parmigiano-Reggiano, Organic Green Olives, Extra Virgin Olive Oil

ZUPPA DI COZZE

Mussels, Garlic, White Wine, Fresh Tomato, Chili Flakes, Gremolata

ENTRÉE

POLPETTE DI VITELLO BIANCO

White Veal Meatballs Braised in Tomato & Red Onion Sauce, Risotto Milanese, Parmigiano-Reggiano

LINGUINI CON ANATRA

Linguini with Duck Confit in a Red Wine Sauce with Porcini & Shitaki Mushrooms, Parmigiano-Reggiano, Fresh Herbs, Citrus Gremolata

TILAPIA DORATA AL LIMONE

Fresh Tilapia Filet Lightly Battered & Pan Fried, Radicchio & Belgian Endive, Lemon Tarter Sauce

MELANZANE AL FORNO 

Eggplant Parmigiana Style Baked with Tomato, Basil & Mozzarella Cheese

DESSERT

CHOCOLATE RASPBERRY TARTUFO 

Creamy Rich Chocolate Ice Cream with a Raspberry Ice Center Chocolate Pizzelle Wafer

SICILIAN BACIO TARTUFO 

Creamy Chocolate Ice Cream with a Gianduia Centre Rolled in Crushed Almonds & Hazelnuts, Dipped in Semi-Sweet Dark Belgian Chocolate served with a Chocolate Pizzelle Wafer

SORBETTO DI LAMPONI 

Raspberry Sorbet served with a Vanilla Wafer Cookie

CHOOSE 1 ITEM FROM EACH COURSE

 Vegetarian

SUMMERLICIOUS^{OM}

JULY 6 - 22, 2018

Produced by  TORONTO

"Our passion for fine food, cooked well and with love, drives everything we do at La Fenice. We're delighted that you've allowed us to share that with you.

Benvenuti nella nostra cucina!"

- Chef Rocco

Loved it? Share it!

#LAFENICETORONTO



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